Northern Pike Caviar (*Esox Lucius*) – 95g jar



Nutrition Facts Valeur nutritive Per 15 g / par 15 g	
Calories 20 % Daily waleur quoti	y Value*
Fat / Lipides 0.4 g	1%
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 0 g Fibre / Fibres 0 g Sugars / Sucres 0 g	0 % 0 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 70 mg	23 %
Sodium 200 mg	9 %
Potassium 10 mg	0 %
Calcium 10 mg	1 %
Iron / Fer 0.2 mg	1 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Discover the exquisite taste of Northern Pike Roe, known for its unique flavor and high quality, this delicacy is a favorite among culinary enthusiasts worldwide.

FFMC's Embassy® brand Northern Pike Roe is harvested from the cold, clear lakes of Manitoba, Saskatchewan, and the Northwest Territories. These regions are renowned for their sustainable fishing practices, ensuring that the roe is not only delicious but also environmentally friendly.

Quality and Taste

Northern Pike Roe is known for its firm texture and rich, flavorful taste. The roe undergoes thorough inspection to guarantee exceptional quality, offering a delightful treat for your palate. The roe is processed and packed under strict quality control measures to maintain its freshness and taste

Nutritional Benefits

Northern Pike Roe is not only a gourmet delight but also a nutritious addition to your diet. It is rich in essential nutrients such as Omega-3 fatty acids, proteins, and vitamins, making it a healthy choice for seafood lovers.

Culinary Uses

This versatile ingredient can be used in a variety of dishes. Whether you're garnishing a canapé, enhancing a salad, or creating a sophisticated appetizer, Northern Pike Roe adds a touch of elegance and flavor to any meal.

Packaging

Our Northern Pike Roe is available in 95g jars

Ingredients: Northern Pike Roe, Salt, Xanthan Gum

Harvest Zone: Canadian freshwater lakes

Shelf Life: 24 months **Storage:** Keep frozen